

SILK & SPICE

SILK & SPICE RED 2016

TYPE: Still COLOUR: Red

DESIGNATION OF ORIGIN: Wine with indication of harvest year

COUNTRY OF ORIGIN: Portugal

THE WINE

With its quite literal 'silky and spicy' profile, Silk & Spice gives new meaning to the 16th century trade route between Europe and Asia. The "Silk & Spice Route" was pioneered by Portuguese explorers in 1498, and enabled the world to enjoy flavors like nutmeg, cinnamon, cloves and pepper. Some of these spices and aromas come alive in this red blend, whose exceptional flavors and deep, rich layers can be attributed to indigenous grapes and Portugal's unique terroir.

TASTING NOTES

A Intense ruby colored red wine blend, characterized by intense aromas of ripe red and black fruit, such as blackberries and ripe plum. The spicy character of this wine comes from the vanilla, black pepper and pink peppercorn, combined with hints mocha. A full-bodied wine with a balanced taste, very soft tannins and a long and balanced finish.

WINEMAKER: António Braga

VARIETIES: 40% Touriga Nacional, 20% Baga, 20% Syrah, 20% Alicante Bouschet

WINEMAKING

The grapes selected for Silk & Spice come from the regions of Dão, Bairrada, and Lisboa, and are vinified separately. After total destemming and gentle crushing the grapes were fermented at a controlled temperature of about 22°C-25°C with short maceration in order to obtain a very fruity wine with very soft tannins.

MATURATION

Alcoholic fermentation was followed by malolactic fermentation and aging for about 6 months in American oak. The final blend was based on selections made during innumerable tastings and analyses carried out during this maturation period.

The wine was only lightly filtered prior to bottling followed by a stage of bottle rest at a controlled temperature of 15°C for about 3 months, to achieve the bouquet and the ideal balance for consumption.

STORE

Silk & Spice 2016 will age well in bottle if stored in good conditions. The bottle should be kept horizontally in a dry and cool place, sheltered from light.

SERVE

Should be served on large glasses at an ideal temperature of 15°C-17°C.

ENJOY

Silk & Spice it's a perfect pairing for meat dishes such as barbecued or roasted lamb rack and pork ribs. Spicy dishes like curry will enhance the character of this intense wine.

TECHNICAL DETAILS

Alcohol: 13% | Total Acidity: 5,3 g/l (tartaric) | Sugar: 14 g/l | pH: 3,7

NUTRITIONAL INFORMATION

Alcohol: 10.3g/100ml | Sugar: 1.4g/100ml | Energetic value: 85Kcal (354 kj)/100ml |
Vegan: No | Vegetarian: Yes | Gluten: No

RESPONSIBILITY, QUALITY AND INNOVATION

An innovative family company, focused on making and developing high quality Portuguese wine brands globally, Sogrape Vinhos is an active member of "Wine in Moderation", and certified to the highest world standards for quality and food safety.

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